

Multiple Choice

1 1) Food is served on what side with what hand?
 a) On the left side with the left hand
 b) On the left side with the right hand
 c) On the right side with the left hand
 d) On the right side with the right hand

2 2) Drinks are served on what side with what hand?
 a) On the left side with the left hand
 b) On the left side with the right hand
 c) On the right side with the left hand
 d) On the right side with the right hand

a 3) Food and drinks are removed on what side with what hand?
 a) On the left side with the left hand
 b) On the left side with the right hand
 c) On the right side with the left hand
 d) On the right side with the right hand

b 4) What part of a glass should you handle at all times?
 a) The stem
 b) The widest part of the glass
 c) The top

d 5) When you are setting a dining room how should you set up your tablecloths?
 a) Neatly and evenly across the tables
 b) The creases should all be going in the same directions
 c) The chairs should be centered and gently touching the table cloth
 d) All of the above

a 6) If you bring the wrong entrée to a guest what should you do?
 a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
 b) Inform the guests that you will bring the correct entrée once everyone else in the dining room is served
 c) Try to convince the guests to eat what you brought them
 d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

Match the Correct Vocabulary

<u> </u> Scullery	A. Metal buffet device used to keep food warm by heating it over warmed water
<u> </u> Queen Mary	B. Style of service where food is prepared or served individually at the dining table (the custom of serving food in separate courses, with each course being served to each guest)
<u> </u> Chaffing Dish	C. Used to hold a large tray on the dining floor
<u> </u> French Passing	D. Area for dirty dishware and glasses
<u> </u> Russian Service	E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
<u>F</u> Corkscrew	F. Used to open bottles of wine
	G. Style of dining in which the courses come out one at a time

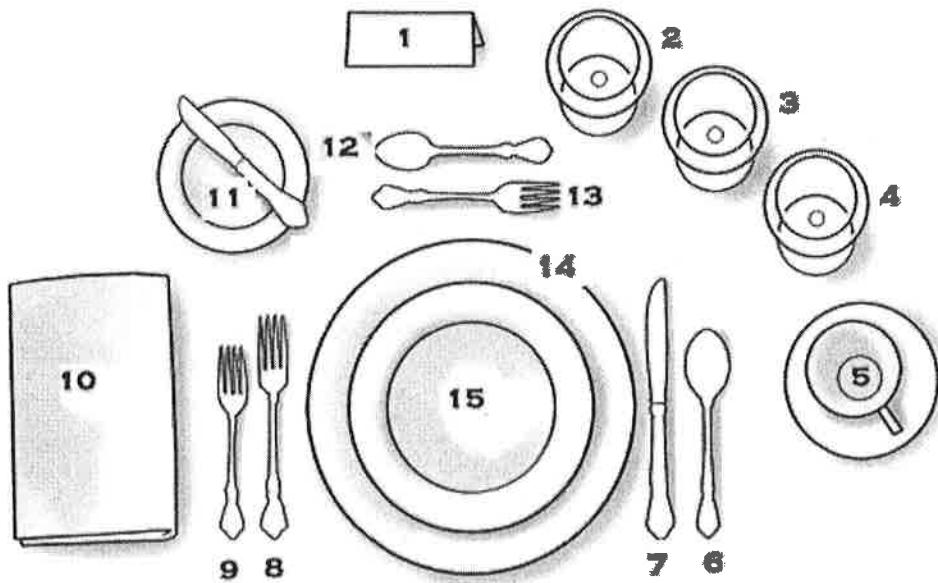
Name _____

Score / 35

Tray

Servers Test

Jack



Name _____

Servers Test

Score / 35

Match the Number to the Correct Vocabulary

____	Napkin	____	Dinner Fork
____	Bread Plate and Knife	____	Tea or Coffee Cup and Saucer
____	Name Place Card	____	Dinner Knife
____	Teaspoon	____	Wine Glass (Red)
____	Dessert Fork	____	Salad Fork
____	Soup Spoon	____	Service Plate
____	Salad Plate	____	Wine Glass (White)
____	Water Glass		

Fill in the Blank

1. The utensils are placed 3 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? straws, napkins, spoon
3. Synchronized service is when: orders
4. What is generally indicated on the name placard other than the name? ticket details, meat, cost, add on
5. The Protein on a plate is typically served at what hour on the clock? _____
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
